

wild prawn

café • bar • grill

To Start

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| Herb & garlic ciabatta bread | 6 |
| Falafel balls w garlic aioli | 9 |
| Bruschetta, roasted tomato, onion, basil & olive oil | 9 |

Oysters

| | ½ Doz | Doz |
|------------------------------|-------|-----|
| natural w lemon | 16 | 29 |
| 'Kilpatrick' w spicy chorizo | 18 | 32 |

| | Entrée | Main |
|---|--------|------|
| Roasted duck spring rolls w dipping sauce | 16 | |
| Asparagus w seared scallops, pine nuts & lime butter | 16 | |
| Scorched Calamari w herb salad & coriander salt | 14 | |
| Pork belly w chilli caramel, mint & Asian leaf salad | 16 | |
| Spiced pumpkin & sweet w potato slices w crumbled fetta (GF) | 12 | 24 |
| Salmon Poke w sesame, radish & avocado (GF) | 18 | 32 |
| Parmesan crusted chicken w chilli tomato & rocket | | 26 |
| Surf & Turf Ribeye w bug, scallop & prawns in garlic cream sauce (GF) | | 39 |
| Seafood grill, prawns, scallops, calamari, fish fillet, lemon butter (GF) | | 37 |
| Beer battered flathead w fries, house-made tartare, salad greens | | 23 |
| wild prawns char grilled w roasted garlic polenta & herb pesto | | 38 |

Sides

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| fat boy chips, shoestring fries, rocket & pear salad | 7.5 |
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Desserts

12.50

Vanilla bean crème brulee w wafer biscuits (GF on request)

Cheesecake bites – salted caramel, chocolate, strawberry

Crispy banana spring rolls w Nutella dip

Cinnamon pear w honey pannacotta (GF)

Flourless chocolate cake w raspberry cream (GF)

Tea & Coffee

Selection of local Madura Northern rivers teas

4

Zentveld's 'Byron blend' local espresso coffee

4

Espresso, Latte, Cappuccino, Flat white

Affogato Coffee

12.5

Liqueur Coffee

11

Liqueurs & Ports

from 7